

# How to cook a turkey — second grade recipes

From "TURKEY," Page 9

**Golden Plains  
Elementary School  
Mrs. Lori Miller's class**

First I baste it then I dry run it then put it in a pan and put ten foil then cook it for 3 hours. Then eat it.  
Will Bruggeman

This is how my falmy cooks turkey. We pull the hart out. Then cover the tur-

key in melted butter. Then we sesun it. We cook it for one hour. Then wee cut the turkey up. Last we sort the whit from brown. Thats it.  
Jorja Juenemann

First you buy a turkey. Then you put it on the grill. Then you live it on the grill for 8 hours and 10 minutes. Then you cut it up. Then you stuf it with peppers and on-ions and pickle spice.  
Jerri Koerperich

Frst you boil the turkey. Then you put it in a pan. Then you put it in the stov. Last you put salt and peper.  
Ava Brantly

Frst boil the turkey. Then you cut it up to bake it. Then you put it in the stov to cok it. Then you put salt and peper.  
Miaha Lucas

Frist you maranait it. Then you put sesunig on it. Next

you put it in the fridg. For 2 minutes then you cook it for 30 minutes. Last you eat it.  
Mia Rogers

First you take its feathers off. Then you cook the tur- key. Next you put the turkey in the oven. Last you eat the turkey.  
Valentina Bermudez

First you get a turkey. Then shoot it a then you cut its. Feathers off. Next you

put it in the. Oven for 12 minutes last you eat it.  
Caleb Hill

First you cook it. Then you stuff it with stuffing. Next you put it on a plate. Last you eat it.  
Keyth Masoner

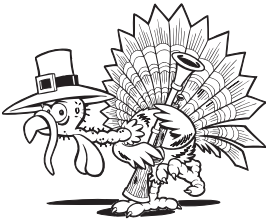
First you kill it. Then you bring it home. Next you put it in th oven. Last you eat it.  
Austin Miller

first you boyl the turkey. Then you cut the turkey. Then you bake the turkey. Then you tac the turkey bits of the turkey and you put on solt on the turkey then you eat the turkey.  
Wyatt Higerd

First you shoot the turkey. Then you tear it open and skin it. You then cook it in a stove for

4 hours. Finally take out of oven, cut the turkey open and pass it out to everybody.  
Blake Durham

First I stuff the turkey with vegetables and basil leaves. Then we broth the turkey with chicken broth the turkey and set the oven for four hours.  
Montana Fringer



**Colby Grade School  
Mrs. Terrell**

I am gowin to get a tur- key from shckokw. Thin i am gwin pooting in the uvin. Thin i am gowen to tak it owt uv the uvin. Thin am gowing to pute brown sougr on it. Is gowig to bey fivi his is gvin too bey good sow good.  
Tiaizya

I am going to trke land to put ranch on it to put in the uvin and for 61 minis.  
Kole

I'm going to hount the turkey. I'm going to put salt, peper, and butterfengers. I'm going to cock it for 1:00.  
Tucker

I am going to get my tur- key at womaret I am going to put spiparone and it on it than I am going to frie it for 10 menuts and I am going to eat it.  
Joshua

I will git my turkey from walmart i will put spisie and wopcrer in the uvin 76 minis and slise it and et it.  
Rueben

I'm going to get my turtey in new yorck city. I'm going to put on my turkey heart's and hot hores's. You put it in the evun. Put it in the uvin. For 5000 yeas.  
Shea

I mite hunt my turkey or git it from the stor. I will put difrint tipes of dresing on my turkey. I will put the turkey on a pan and put it in the stove. I will put it in the stove for 2 ouwer.  
Mason

I am going to get my tur- key at Wallmart. How I cook a turkey: place the turkey in a big pan. Then cook it for 60 munites. Then put seisoning on the turkey  
Trevor

You can hunt your turkey or by your turkey. You put peper, carml, cooked pum- kin seeds, salt & and bar- beycou sos. You cook your turkey for 2 hours.  
Ana Freeman

I'm going to get it in Ka- lafonyu. I'm going to put a spice ghostpepr. I am going to cook it in the stov. I'm go- ing to cook it 88 yers.  
Terence

I im going to get it from the stor I going to put on hot- sos I im going to put it in the stov i im going to cunk it for 100  
Boston

I'm going to git min at Dil- lins am What am i going to merur at min and i am going to put it in the uvein for 50: menits.  
Nathan

I am going to get a turkey in china. I am going to put it in the avin for 2:00 minitins. On thanksgiving. I am going to put on it choclet.  
Zane

I am going to Texas to get a turkey. I am going to put a Amaracain Flag. I am go- ing to ut in a super oven. I am going to cook it for five years.  
Samir

When I'am going to get my turkey is in the contry. What I am going to put on my tur- key is sesing and peper and hot sesing and baken bits and smarteys. How I cook it is my dad put's it in the stove. How long i cook it is 10 or 20 minit's.  
Alexa

I get a turkey from the forist and then I kell it with the stat gun in then cook it on then grell and putt a lot of spisis on the turkey is do we go to my Grandmay Gusy hou's and we have thanks- giving  
Baylee

I am going to my grandpa Skip mccain's farm and soot it. I am going to put yogrt and Lay's chips on it. I am going to cook it in a roster for 15 mins.  
Josie

**Ms. Bange**  
first I go to walmart to get it. Next I go home and I put it on a pan. Next I put salt and



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pepper on it. then I will cook it for an hour. Next I will keep it on 20 degrees. last I put our turkey on the pan  
Kiley B.



I got my tu- rekey at Dillns and i weight it a gallon i cook it at 50 hours.  
Alex k

first get the turkey next take of the feathers. Third cook the turkey - fourth its finally time to eat the turkey fact's you need I pound of salt the temp is 153  
Zinimai Zavehym

First you get a turkey from a store. next you cook the turkey. Then you spice it up. Now it is Food.  
Grace S.

I git my turkey from the farm win we go pheasant season and win we git back we put it We put it in for 1:00 to 2:00 a crock and thin we put salt on it in we spred it a rond and we eat it and thas how we mace a turkey.  
Isaiah R

you get a turkey from a cornfield. then you put it in the microwave. Do you cook it you put soil on the turkey.  
Talyn S.

First I get some eggs. Sec- ond I wash it up. Third I bake it. Fourth I put chilly. Then I put it in the oven. Fifth I put it on a warm temp. Now it is done we can eat it now.  
Ria

First I get a frozen turkey Then I will boil it Then I put stuffing in it. Then I put it in the ovon at 50 minutes. Then take out the turkey and make shor its at least 260 degrees. And thats how you make a turkey!  
Zoe K.

first you cook it overnight. Scnd you put it in the crockpot. Third you put it on a plate  
Riley N

First usually i turn on the stove and get the pan ready. Then i kill a turkey then pluck the feathers the feath- ers and then take out the

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